# THE 1CCess ? OF THE BAKING

depends on the quality of the flour you use. All the other ingredients may be of the best, but if you use an inferior brand of flour the baking will be a failure. Guard against

### CERES FLOUR.

It is the BEST BRAND milled today-it makes the lightest, whitest, purest and healthiest food possible to obtain. It is a product of the famous Minnesota and Dakota wheat, and is rich with pure glutinous substances. Ask your grocer for CE-RES FLOUR. Refuse a substitute. Remember, the best FLOUR makes the best Bread, and CE-RES is the best flour.

W. M. GALT & CO., Wholesalers, 1st and Ind. Ave.

# The Master Grain Staff Food

Made by the Expert Fathers of Cereal Products. The

Battle Creek Sanitarium Food Co.

### It Builds Hardy Nerve and Muscle Strength

For big, strong men, little children and invalids. The starch in this food has been turned to dextrine and true sugar, thereby saving the stomach this work, which is necessary before nutrition can result.

#### Eat Granola and Live

Live well and be well while you live. Every package of genuine Granola bears a picture of the Battle Creek Sanitarium. Sold by all grocers. Beware of imitations. Drink CARAMEL CEREAL and sleep well —it leaves the nerves STRONG. Send 3c. for Granola sample to

Battle Creek Sanitarium Food Co., Battle Creek, Mich.

### DOLLARS SAVED

FLAME

wives use the Automatic Blue Flame Off Stoves because they are the cleanest and most economical. Oil Stove. Our line is complete with o any size stove you want.

Little & Page, 1210 F St.

Mock

T'S the best Beer of the DEER year—a rich, delicious beverage. The

Ready.

limited. Send in your order at once.

Washington Brewery Co., 4th and F sts. n.e. 'Phone 2154. ap9-tu,th&s-36

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### CORBY'S MOTHER'S BREAD

and delicious. When you buy a loaf of "Mother's" Bread you buy the best that's baked. Refuse sub-

Corby's Modern Bakery.

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# GRAIN COFFEE

Grain-O is not a stimulant, like coffee. It is a tonic, and its effects are permanent. A successful substitute for coffee, because it has the coffee His ignorance i' th' mystery keeps him a flavor that everybody likes. Lots of To him 'tis but a meal; to you 'tis virtue. coffee substitutes in the market, but only one food drink-Grain-O. All grocers; 15c. and 25c.

SURRENDER OF COL. FUNES

MANY ARMED FILIPINOS LAY DOWN

Celebration of Washington's Birthday in the Philippines-Sorgoson Province Pacified.

Late mail advices to the War Department contain the details of the surrender of the insurgent leader Emiterio Funes at Bulan on the 22d of February last, which has already been touched upon briefly in the cable dispatches from Manila. The expedition to capture Funes was instigated by the federal party, and consisted of Second Lieut. B. F. Disque of the 47th Volunteer Infantry and twenty-two enlisted men of Company B of that regiment. The soldiers were accompanied by four members of the federal party of Bulan, who, upon arrival at Irocin, addressed the people of the village gathered together in a convent, setting forth to them the advantages that would accrue from a declaration of fealty to the American cause. As a consequence, 1,073 natives from the surrounding country took the oath of allegiance within the next few

Funes Wanted to Celebrate.

Meanwhile Emiterio Funes had signified is intention to surrender all the insurgent forces in Sorgoson province to the Americans, but asked permission to take part in the celebration of Washington's birthday at Bulan on the 22d. For this reason the forces under his command were allowed to retain their arms, although officers and men took the oath of allegiance on the evening of the 21st. The next evening the entire force formally laid down their arms at

Lieutenant Disque wrote a letter to each of the insurgent leaders with Funes, with the intention of bringing about their surrender. It was shown that further resistance was useless and the benefits the peo-ple of the province would derive from immedite peace were pointed out. It was promised that absolute pardon for past actions and freedom of action in the future would be granted to all insurgents who surrendered their arms and took the oath of allegiance to the United States, and that for each serviceable rifle the United States government would pay \$30 Mexican money. The surrender was made on the conditions

Capt. McLain's Report. Capt. C. C. McLain, 47th Infantry, com-

manding the post of Rulan, made a report, giving the following account of the return of Lieutenant Disque and his party:
"On February 22 I received a communication from Lieut. Disque that Lieut. Col. Emiterio Funes and his entire command had surrendered to him the day previous and that he had allowed them to retain their arms, as they desired to come to Bulan and assist in the celebration of the birthday of Washington At 9:30 a.m. the same day a delegation of the federal party waited on me and requested that I receive and assist them in receiving Col. Funes; to this I agreed. At 10:10 o'clock p.m. Col. Funes and his command, accompanying Lieut. Disque and a detachment of this from town, on the road leading to Iracin, The entire federal party, on horseback and in carriages, accompanied by First Lieut: Charles H. Morrow, 47th Infantry, U. S. V., and preceded by the two bands of this town, went out to meet them. Twenty-five men of this company and twelve men of Company D, 47th Infantry, U. S. V., under command of First Sergt. Kluver, were drawn up on line fust beyond the bridge leading into the main part of the town to answer a salute of three volleys, to be fired by Col. Funes' command. When the federal party came within sight of the detachment on the road they were received by a salute of three volleys. The entire party then formed in column of twos, the line of parade being members of the federal party on horseback, preceded by the Iracin and Rulan bands, detach-ment of Company B, 47th Infantry, U. S. V.; Col. Funes and Lieut. Morrow, Major Gratela and Lieut. Bisque; officers of Col. Funes' command on horseback, riflemen under command of Capt. Zacarias Conspecto, and bolomen under command of Major Domingo Espigol.

The Surrender. "When the bridge was reached my detachment stationed there fired a salute of three volleys, and as the procession marched by presented arms. The entire procession then entered the church where a Te Deum was chanted by Casiano De Vega, the Catholic priest of Bulan. After the Te Deum was chanted the procession formed again and marched to post headquarters. I had my entire company and the detachment of Company D, 47th Infantry, U. S. V., drawn up in line, my com-pany on the right of the street and the detachment of Company D on the left of the street. Capt. A. C. Hart and myself received them in the center. The proces-sion was halted a short distance from the right of the line, and Col. Funes, accom-panied by Lieut. Morrow and Major Victeria by Lieut. Disque, followed by all the officers of Col. Funes' command, came forward and were received by me. The command of Col. Funes, led by Capt. Zacarias Conspecto, then filed by and surrend-ered their arms. The federal party of Bulan deserves great credit for this work. In my opinion this surrender will bring all armed insurrection in this province to

### Takoma Park News.

The Christian Endeavor Society of the Takoma Presbyterian Church held its meeting in the chapel last evening at 7 o'clock, led by Miss Corinne M. Campbell. Her subtect was "Missions-Love of Souls" koma Presbyterian Church, was called to Johnsonburg, N. J., by the illness of his aged father, who died at that place Satur-

day morning. He will remain until after the funeral. The election of officers for the ensuing year of the Takoma Ball and Racquet Club was recently held at the residence of Mrs. H. S. Knight, on Piney Branch road. The newly elected officers are: President, Mr. Byron McPherson Coon; vice president, Miss Janet Coon; secretary, Mr. John R. Adams, and treasurer, Mr. H. S. Knight. It was decided to renovate the courts at the corner of Tulip and Maple avenues, that the season may be inaugurated on May 1.

Mr. Ben G. Davis, the newly appointed town clerk, has been sworn in and has en-tered upon his new official duties. Mr. J. W. Dyre, who has been in Paris for several months, is expected to arrive home tomorrow. He will reside with his mother, Mrs. M. A. Dyre, on Carroll ave-

Mr. Smith Cady of Chestnut avenue has returned home after an extended trip through the west. Mrs. A. B. Burrows a B. Burrows and children are vis-

2000000000000000 van Houten's Cocoa THE BEST

Breakfast Luncheon

Supper VAN HOUTEN'S COCOA CONTAINS HORE DIGESTIBLE NOURISHMENT THAN THE FINEST BEEF TEA.

### Table and Kitchen.

ractical Suggestions About What to Eat and How to Prepare Food.

All rights reserved by Banning Co., Chi-

Through a common error, many look upon the absence of animal food from their dally bill of fare as denoting a meager and unsubstantial diet.

While the natural and almost universa lemand of man is for a mixed diet of food substances, he must learn to be guided by reason and judgment, as well as that tyrant "taste," which may, through thoughtless and undue pampering, gain an ascendancy most harmful to its subject, the body.

Unless carefully restrained and guided by the laws of health and not entirely by the momentary pleasure derived from pleasing the palate, the sense of taste becomes very arbitrary and may cause considerable in-convenience and annoyance.

In many households meat is served two or three times a day with certain regularity and usually, of course, accompanied with white potatoes. This becomes such a firmly established rule that any deviation from this routine is regarded as a hardship and almost as an infringement on the rights of citizenship, being resented accordingly. The teacher or writer who suggests a new order teacher or writer who suggests a new order of things is designated a "crank."

The strongest appeal to the reason of those who have become wedded to a too frequent meat diet may be made on economical grounds. That they can get some-thing at less cost that will furnish an agreeable change and substitute for the expensive meats they consider so necessary will at least attract their attention and consideration, and curiosity to test the truth of the theories advocated may do the rest.

Rules for Regulating Diet.

While there is undeniably much overeating and also improper eating, which causes one-half of the disease and the evils that inflict all classes of society, it is difficult to apply to the individual any accurate rules of guidance, without a knowledge of his daily habits and life, as well as his most pronounced physical peculiarities. The average eater cannot be trusted to depend entirely upon his powers of discrimination as to the quantity or quality of food required, as his choice of food is too often governed by what he wants, or thinks he wants, and not by what he actually requires.

The man who indulges in a mixed diet that includes all animal products is too apt to partake to excess of one or two ele-ments of nutrition while he neglects to obtain others in sufficient amount to sustain an even balance. They fail to associate meats with other products containing simi-lar elements of nutrition, and therefore, when included in our menus for breakfast, dinner and supper are meats, eggs, milk, cereals, legumes and foods of like nature, we are greatly in danger of committing a grave error, for if, in order to equalize the various elements demanded by the body, we attempt the feat of eating a correspond-ing proportion of the various other substances, we will overtax the powers of di-gestion and assimilation.

In many instances individuals would en-joy much better health if they restricted their indulgence in meat to one meal each day, or even less frequently. When meat is served for dinner, as is the general custom, of course, it may, to the advantage of most eaters, be dispensed with for breakfast, midday lunch and tea.

Substitutes for Meats. Frequently the housekeeper resorts to a meat dish simply because she can think of nothing better, even while she deplores the necessity. And this is evident from the re-

"a substitute for everlasting beef, veal, mutton and pork." The organic needs cannot be but indifferently supplied by starch and sugar, but we have other foods that, in their various forms, will supply all natural demands without resorting too frequently to the use vegetable oils and milk give us a generous list of materials with which to not only vary the monotony of a too frequent meat diet, but assist, very materially, in keeping

quest sent us for either a "new meat," or

the appetite in a normal state for wholesome enjoyment of food.

Many imagine that the dishes presented for meat substitutes are too much trouble to make, or require ingredients not always procurable. This is not the case, if a careful selection of dishes and materials required is made, with the design to produce something as wholesome and palatable as the meat preparations, and not wholly to display the culinary skill of the cook. though the attractiveness of the dish must be considered as important a feature as its

substance.

This well-known product of wheat is prepared in such form as to be available in

supplying a nutritious basis for a great variety of most palatable dishes, and it may enter into almost any combination of food from soups to desserts. It is especially well adapted to substitute meats, Below we give a few recipes for dishes which may be served for meat courses: Baked Macaroni.

Have a kettle well filled with boiling, salted water. Put in half a package of macaroni without breaking it, and boil until tender when pressed between thumb and finger. Drain it, and put into a stew pan, season with white pepper and a grating of nutmeg. Mix with enough bechamel sauce to moisten. Put a layer of this into a baking dish, sprinkle with grated cheese, Parmesan if you use it, then add another layer of macaroni, and so on until dish is full. Cover top with the cheese and bits of butter. Bake in the oven for thirty

Rechamel Sauce.

Rub three tablespoonfuls of butter with three tablespoonfuls of flour until smooth. place over the fire with a very small slice of onion, a sprig of parsley, thyme and small bay leaf tied together, a little grated nutmeg, a level teaspoonful of salt and a pint of white stock. Stir until it bolls up smooth, then place where it will just simmer. Keep covered, stirring occasionally, and cook for thirty minutes. Add half a pint of cream or two level tablespoonfuls of butter and cook a moment longer.

Break a quarter of a package of macaroni into inch lengths and boil in salted water

until tender. Drain. Season a pint of corn pulp or kornlet with salt and pepper. Add one and one-half cupfuls of milk and two level tablespoonfuls of butter. Mix this with the macaroni. Turn into an earthen dish and brown in a moderately quick oven. If the corn is fresh, thicken with a ittle flour mixed with the milk, two level tablespoonfuls to a pint.

Macaroni and Oyster Scallop. Take a quarter of a pound of macaroni and break into two-inch lengths. Boll in a large quantity of salted water until tender; drain and blanch. Drain the liquor from two dozen large oysters. Scald the liquor and skim and strain. Put a layer of macaroni in bottom of a baking pan, then a layer of cysters, season with salt, pepper and a few small pieces of butter. Then add another layer of macaroni and then oysters. Cover top with the macaroni, pour the oyster liquor over all, then cover with half a cupful of cream sauce. Sprinkle a little grated cheese over this and set in the oven and bake a nice brown, about half an hour.

Indian Pilau. Throw a cupful of rice into two quarts

of bolling water and cook until tender. Drain in a colander. Let cold water run over it for a moment; drain again and set in a moderate oven to dry and keep hot. Then add an ounce of butter, melted and seasoning of pepper and salt. Toss until thoroughly mixed. Pile on a heated dish and garnish with sliced, hard boiled eggs and fried onions in brown sauce. Baked Hominy With Nats.

For this dish the hominy left from breakfast can be used or prepared in following manner: For coarse hominy, take four parts of water or milk and water to one of grain; cook slowly in a double boiler four or five hours, unless the hominy has been previously soaked in water, then one hour less is required. To two cupfuls of

Will you use lard or animal fat which may carry disease with it or will you use a pure, cleanly vegetable oil? You must meet the issue squarely as thousands of other intelligent people are doing, and upon your decision depends the health, possibly the lives of those you love.

# WESSON OOKING

Is not only absolutely clean and healthful, which lard may not be, but is perfectly digestible, which lard is not. This choice, pure product is Superior to Choice Melted Butter

because it is richer, has better cooking qualities, is more conveniently handled and costs much less. Try it. Sold by all grocers. Send us 4c. in stamps, mention this paper and receive our new cook book.

> Wesson Process Co., 120 South Third St., PHILADELPHIA.



hominy, add one cupful of chopped nuts. Beat two eggs and add with sufficient milk to make the mixture like a stiff batter. Season with salt and pepper; bake in a moderate oven for half an hour. Rice or corn may be used instead of hominy.

Bean Croquettes. Cold baked beans, either canned or home

made, may be used for these. Mash the beans through a coarse sieve or vegetable press, removing all the skins. Season to taste with sait, pepper and Wercestershire sauce, unless the beans afready have tomato\_sauce or catsup added. A little vinegar and mixed mustard may be added
for seasoning for a change. If the mixture is too dry, soften with a little cream
or white sauce. Form the croquettes, dip
into beaten eggs and cover with bread
crumbs. Fry in deep, hot, fat until nicely
browned. Serve with tomato sauce.

Menus for Every Day. WEDNESDAY. BREAKFAST. Cereal, Cream, Dried Beef. Scrambled Eggs, Creamed Potatoes, Buttered Toast Coffee, Khulash, Parsnip Fritters, Fruit; Wafers, Tea.

DINNER. Macaroni Soup.

Brolled Shad, Mashed Potatoes,
Casiliflower au Gratin, Lettuce Salad, Egg Snow with Coffee Cream, THURSDAY.

BREAKFAST. Fruit,

Cream, Lemon Sauce, Cereal, Brolled Shad Roe, Lemo Stewed Potatoes, Waffles, Maple Syrup, Coffee. LUNCH. Rice Pilau, Sardine Salad,

Cheese, Chocolate, DINNER. Vegetable Soup, Mutton, Brown Sauce,

Cold Slaw, Orange Jelly, Fruit Compote, Coffee. FRIDAY. BREAKFAST.

Fruit,
Cereal, Cream,
Codfish in Cream, Plain Boiled Potatoes,
Bread Griddle Cakes, Coffee. LUNCH. Celery, Oyster Omelet, Ce Nut Sandwiches, DINNER. Fish Chowder, Macaroni and Spinach, Stewed Tomatoes, Little Cottage Pudding, Lemon Sauce,

SATURDAY. Fruit, Cereal, Cream, Bacon, Cream,
Bacon, Cucumber and Onions,
Hot Rolls, Coffee.
LUNCH.
Smoked Salmon Toast,
Hot Paters Salmon Hot Petato Salad, Butter Cakes, Cereal Coffee. DINNER. Barley Broth,

Barley Broth,

Mutton Ragout, Mashed Potatoes,

Shrimp Salad,

Queen of All Puddings,

Coffee,

Relatives Not Yet Found.

No relative of the late Sergeant William H. Oakes, who died last week in Anacostia aged sixty-six years, has yet been found The deceased, who was a retired first sergeant in the United States marine corps drew over \$30 monthly from the government. His death occurred atoNo. 45 Harrison street, Anacostia, where he had been stop ping for several months. Mr. Leonard, the proprietor, when it was evident that the sergeant would die, communicated with Colonel Russell of the United States marine eorps, and when death occurred he prompt y turned over the effects of the deceased o Quartermaster Sergeant Fentress and Colonel Russell. Among these there were, it is stated, a bank book with an account of \$700, a gold watch and chain, some change, clothing, etc. Sergeant Oakes was a Pennsylvanian, but nothing is known of his antecedents beyond the statement that after the death of his parents he enlisted in the service and remained in the army very thirty very.

Mighty Men.

over thirty years. Historemains were in-terred in the marine plot at the Congres

donal cemetery.

their backs considerable distances. These men live almost entirely upon barley cakes, duled figs, peas and milk. The idea that meat is necessary for strength is wholly an error. The original source of strength is the products of the earth. A pound of Granola contains more than three times the making elements contained in a pound of beefsteak. Toothsome, palatable, ready to cat at once Ask your grocer for it. Be sure you get the genuine Granola. Each package bears a picture of the Battle Creek Saultarium. Beware of imitations of

ALONG THE RIVER FRONT

LIGHTHOUSE BOARD.

Fish and Oyster Jarkets-Movements of Vessels-General and Personal Items.

Notice is given of following changes in the buoyage of the fifth lighthouse district by the lighthouse board;

Upper part Chesapeake bay-Pooles Isand flats buoy No. 1, a black spar, reported carried away by the ice March 31, will replaced as soon as practicable, of which due notice will be given. Hampton Roads, Va.-Horseshoe shoal

buoy No. 2, a red first-class nun, found out of position, was replaced March 22, 1901. Elizabeth river, Va.-Channel buoy No. 14, a red spar, found out of position, was replaced March 28, 1961. James river, Va.-Newport News middle

ground (east end) buoy, and Newport News middle ground (west end) buoy, red and black horizontal stripes, were changed mer season, on March 22 1901. Potomac river, Md.-Jenifer flats (upper) buoy No. 12, was changed from a spar to a red first-class nun, for the summer season, on March 29, 1901. Maryland Point shoal buoy, red and black horizontal stripes, was changed from a spar to a first-class can, for the summer season, on March 29, 1901.
The receipts of shad and herring from the lower river fishing shores by the dealers at the 11th street wharf continue light, the muddy water in the river, it is said, having driven the fish back to the mouth of the Potomac. The receipts this morning consisted of 60,000 herring and about 2,000 shad. The receipts of bunch fish were ample to meet all demands. Prices this morning were somewhat lower, roe shad selling at \$25 to \$30 per 100; buc shad, \$10 to \$12 per 100; herring, \$4 to \$5 per 1,000; panrock, 8 to 10 cents per pound boiling rock, 12 to 15 cents per pound croaker, \$3 per barrel; white perch, 5 to 10 cents per pound; catfish, 15 to 20 cents per bunch; eels, 10 to 15 cents per bunch; yellow perch, 10 to 25 cents per bunch; river

mullets, 15 cents per bunch; flounders, 5c per pound; sturgeon, 8 cents per pound, and carp, 3 cents per pound.

A fleet of ten boats, all with oysters aboard, have arrived at the oyster wharf since Saturday, but none of them brought large cargoes, the total amount on sale than 500 bushmorning amounting to less than 500 bush-els. Prices this morning were somewhat oysters selling at 55 cents per bushel and the larger ones as high as 80 cents per bushel. The market this morning was fair and the sales good

and the sales good. Moving To and Fre. The schooner E. P. Evans has sailed for the Blackistone Island neighborhood and will load oysters for this market. The Lola S. Lowe is lying off Alexandria with a full cargo of cordwood for this mar-

The two-masted schooner John McGinnis has arrived at Alexandria with a cargo of sand for the Alexandria glass works.

The schooner Murray Vandiver is at the wharf of Forsberg & Murray discharging a cargo of lumber.

The M. and F. Moore is at Alexandria this city and Baltimore.

With a cargo of shingles for H. K. Field Mr. James Punch has been appointed collector on the Alexandria ferry

The schooner Daylight is at the Alexandria shipyard loading a cargo of railway ties from Seagle Brown for northern port. The schooner Arieville H. Peary has completed the unloading of her cargo of bricks and anchored off Alexandria, bound down. The C. H. Daiger, E. J. Huveth, Urlah Homer and Isaac Solomon are all in port with cordwood from river points for Carter & Clark. The schooner Fox is in port, laden with cordwood from a river point for the local

An unnamed sloop is at the Alexandria wharf, with a cargo of Colonial Beach oysters for the dealers there. The schooners Palmetto and Ella Flaher-ty have arrived in port, with cargoes of white sand from the eastern shore. The J. E. Mahoney is in port with a cargo of lumber for the local dealers. The sloop Rattling Joe has sailed for a lower river point with a cargo of sail and

lower river point with a cargo of salt and other supplies. The American Patriot is in port with cargo of cordwood for Carter & Clark.
The big four-masted schooner Wm. C.
Tanner, with a cargo of about 1,400 tons
of phosphate rock from Port Tampa, has
arrived at Alexandria for the Chemical

Fertilizer Company. She was brought up by the tug Juno. The steam yacht Elsie of the New York Yacht Club came into port yesterday morning and sailed again this morning.

The Delia A. Moore, with 55,000 feet of lumber, and the J. S. Smith, with 35,000 feet, both from the Coan river, for Johnson & Wimsatt, are in port.

General Matters. As the steamer Lily and Howard, which is in port from Quantico creek with a cargo of railway ties, was on her way up the river Saturday last her rudder became dis abled so that it was of no service. A vessel was procured, however, and lashed along-side of the steamer, and with that vessel's rudder the Lily and Howard, under her own steam, was brought into port.

Mr. Robert Murphy, the owner of a large canning factory in the upper end of Nom-ini creek, expects to run the establish-

CHANGES IN BUOYS ANNOUNCED BY

THE BEER THAT MADE MILWAUKEE FAMOUS

M. Pasteur, of France, invented a process for killing all possible germs in a product, and we use it. After each bottle of Schlitz beer is filled and sealed it is sterilized.

This is an extreme precaution. The beer is brewed in extreme cleanliness, cooled in-filtered air, then filtered. It seems impossible for a taint of impurity to get to it. Yet we sterilize every bottle.

We, who know brewing, know the value of purity. We add vastly to the necessary cost of our beer to assure it. You who drink it get the healthful results of our precaution. Your physician knows; ask him.

Phone 480, Schlitz, 615-21 D St. S. W., Washington,

# Every Bottle Sterilized E

ment to its fullest capacity this summer if the fruit can be precured. The factory will give employment to about a hundred

The heavy northwest gale of yesterday blowing the water over the pontoons used in floating the discharge pipe between the dredge at work in the harbor and the Po-tomac Park, caused several of them to sink and forced a discontinuance of the dredging work. The sunken pontoons were raised yesterday evening and this morning, and as soon as the weather moderates operations will be resumed. A large bugeye, name unknown, is ashore

on the flats at the entrance to the Eastern branch. She is loaded with wood, and was bound for James creek canal to unload The Norfolk and Washington line steamer Washington left Baltimore, where she has

been rebuilt, for this city today. She will arrive here about 9 o'clock this evening. The rebuilding of the wharf of Wm. A Smoot & Co. at Alexandria has been completed. The machinery of a large naphtha launch

in which was a party of young men from this city broke down in the forks of the channel off the mouth of the Eastern branch yesterday evening and the heavy northwest gale blew the launch across th branch and ashore on the Anacostia side not far from the asylum wharf. The party in her landed there,
The tug Maryland, belonging to Mr. Jno. Miller of this city, which has been em-

ployed in towing mud-laden scows on the

Rappahannock river for several months, has returned to this port. She is under the The tug Rosalie was recently fitted with new wheel.
The tug George W. Pride successfully passed inspection by the United States authorities at Alexandria Saturday last.

ticket collector on the Alexandria ferry line steamer Columbia. Mr. Ernest German is acting as chief en-gineer of the Randall line steamer Arrowsmith, on the river route.

Congress Heights Association. The Business Men's Association of Congress Heights and the southern district met Saturday night in the waiting station in the suburb, President Victor Beyer in the chair. It was announced by Secretary Butterfield, in connection with the protest filed . with . the District Commissioners against the closing of Shannon street, running along the school grounds between Nichols avenue and the Hamilton road, that data has been secured showing that by deed of January 2, 1866, the roadway of deed of January 2, 1806, the roadway of fifty feet is reserved and is to be maintained as a public highway, this being one of the terms of the conveyance. The road is claimed by the District authorities to have no legal existence, but to be a part of the public school lot. The information obtained was ordered to be incorporated in a communication from the highway committee to the Commissioners.

tained was ordered to be incorporated in a communication from the highway committee to the Commissioners.

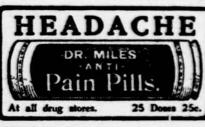
Mr. W. P. Hartley suggested that Arbor day be properly observed at Congress Heights, as it has for the past several years. It was decided to request a donation of 100 shade trees from the District, and the following were named by President Beyer as a committee to prepare for the day's observance: Messrs. W. P. Hartley, F. E. Butterfield, Henry Schultheis, A. E. Randle and R. E. Cook. Messrs. Wm. E. May, A. J. Beyer and Stephen Wright discussed the road improvements now being made at Congress Heights and vicinity.

On motion of Mr. May the highway committee was directed to walt upon Engineer Commissioner Beach again with reference to the improvements.

Mr. James Beyer resigned as a member of the executive committee, and Mr. Joseph C. Mattingly was elected in his stead. At the suggestion of Mr. Charles W. Frazier the secretary was instructed to communicate with the street car officials and request that the first car from Congress

Lots of people drink cocoa for breakfast but never think of it for dinner and supper. That's where they're wrong. Cocoa should be drunk at every meal. It's food as well as a beverage. Miller's Cocoa equals the imported and is half the price.

GEORGE MILLER & SON CO., Philadelphia



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Heights in the morning leave hereafter at

Combinations Discussed. The Literary and Debating Club at the East Washington Y. M. C. A., 219 East Capitol street, held its regular weekly meeting last Friday evening. The feature of the evening was the extemporaneous debate on the subject, "That Combinations of Capital are Detrimental to the Public Welfare." The affirmative debaters were Messrs. Pirtle, Whitney and Bergh, while the gentlemen who upheld the negative the gentlemen who upheld the negative were Messrs. Magee, Palmer and Colvin.

The chairman, Mr. H. T. Colvin, appointed a new program committee for the term erding July 1, 1901, consisting of the following: Mr. Colvin, chairman; Mr. Bergh, secretary, and Messrs. Pirtle, Whitney and Magee. The program for Friday evening, April 12, is as follows: Debate subject. "That the Railroads and Telegraphs "That the Railroads and Telegraphs Should Be Owned and Operated by the Government." Mr. Harmon will maintain the affirmative and Mr. Magee will uphold the negative. Other features will be: Current events by Colvin, life of Ben. Harrison by Mr. D. A. Edwards, review of President McKinley's first term by A. C. Bergh and a declamation by E. C. Palmer, jr.

